

WHAT CHEFS KNOW BEST >> 30 LESSONS FROM THE PROS



Our Best New Chefs consistently amaze us with their kitchen wisdom. Here, past winners share their expertise with mini lessons on everything from how to make the ultimate panini to how to stock the perfect pantry.

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lesson 9 FAST SAUCE

“My grandma cooked for what seemed like days. At home, my sauces take about 10 minutes.”

—Michael Schlow

10-MINUTE TOMATO SAUCE

MAKES ABOUT 3½ CUPS

A tablespoon of butter makes this speedy sauce especially luxurious. Michael Schlow of Radius in Boston recommends leaving the butter out if you're planning to freeze the sauce, and adding it during reheating.

In a food processor, pulse one 28-ounce can whole Italian tomatoes with their juices until finely chopped. In a large saucepan, heat ½ cup olive oil over moderately high heat. Add 10 basil leaves and cook until they begin to wilt, 10 seconds. Add a pinch of crushed red pepper, salt and black pepper. Add the tomatoes, bring to a boil and cook, stirring, until slightly thickened, about 6 minutes. Remove from the heat and stir in 1 tablespoon unsalted butter. Season with salt and pepper.

